

The Morehead Independent

VOLUME X

MOREHEAD, KENTUCKY, THURSDAY MORNING, SEPT. 30, 1943

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LOUISVILLE

Sometimes I wonder if you could get anywhere in the world without running into a "jeep" someone from Morehead.

The other morning I was standing on the street waiting for my ride and here comes a big "jeep" in a "jeep" Who? Carl Hoge. He is happy and has been in the army for sixteen months.

Tonight I have had several visitors from home and they all have the same story. We have gone away and the old town does not owe me anything and I don't owe them anything. I have some very pleasant memories of the old home town but I don't think I'll ever go back. Somehow I'll find it that way. The Memories I have of my home are very dear to me, but I can't think of coming back until this thing is over and we are at peace with the world again.

However, I will be back. I can't forget some of the faces that are so dear to me. How could I if I ever forgot a face like Dr. Falls, Glenis Frayley and Harry Goldberger. I want to come back and see those good guys; and one thing, I would like to serve on the city council with Frank Henshaw. It's very hard to write this column with half a dozen homesick people from the old home town talking of the things we used to do, and the people we love.

Someone will say something, and then another will bring up something else. Everyone is so glad to see each other not a minute is left untaken to find out from another the latest news of each and every one. It's a time of deaths, the births, the illness of each and every one is being discussed.

I know exactly what I want. I want some half-shelled beans with a piece of country meat cooked with them, cornbread like "Mom" made, and an egg broken in it and cooked in a pone. Dished up with some of that delicious spaghetti Mrs. Francis Henshaw and some young groundhog that Howard Henshaw and his wife had for breakfast that morning I ate with them. I do not know what the moment I ever had there, and when I left, I left all of my happiness behind me.

(Continued on Page 4.)

Breck Seniors Set Up Homeroom "Government"

On September 26, 1943, the Senior City was founded in Breck. Ingrid Training School, which was an earnest was patterned after the township of Morehead and officers similar to those of the criterion were elected.

The governing body consists of a Mayor, Grover Lee Nickel, and four "council-men," Paul Reynolds, Chioe Clay, Mae Hall and Frances Penix. The city is divided into "wards," with each council member representing a ward of five. Thus, any citizen with constructive suggestions or criticism must first make immediate action through his representative.

The population of the city is only twenty and its limits are probably the smallest in the United States, for they are not within of the senior homeroom. The theory of the city is that each student, however small, will have experience and participation in a mock governing body, would be better prepared to take his place as a good citizen and home voter. The home room sponsor is Miss Juanita Minish. Other class officers consist of City Clerk, Frances Penix, Chioe Reynolds, Jean Thompson, and a Student Council Representative, Meri Fair and Meredith Myner.

Time Extended On Certain Bonds For 3rd War Loan Drive

An extension of time on certain types of War Bonds was announced today by the Rowan County War Loan Drive committee. Subscriptions on the following bonds will be accepted and counted in the Third War Loan Drive through Saturday, October 2, 1943. 2 1/2% Treasury Bonds of 1941 and 1953 maturing at 5% Certificates of indebtedness.

Many people are not familiar with the 2 1/2% Bonds that are being offered, and it is suggested that they ask the Banks for information concerning them as they are attractive purchases.

The sale of Series E, F and G Bonds will be counted as valid if purchased on or before October 15, since the Banks and Postoffice must have the remittances in the offices of the Treasury Bonds of October 16.

Morehead Selected For District 4-H Club Achievement Day

County 4-H Project Champions from 19 counties will meet with the Rowan County 4-H champions on the Morehead State Teachers College grounds Thursday, October 28, for the District 4-H Club Achievement Day Program. State 4-H Club leaders are arranging an interesting program and judges will select district 4-H Club champions who will receive War Bonds and Stamps for prizes. Rowan County 4-H Club members, and scoring their Club members, and select county project champions by October 14.

Nominees Open Campaign For November Election

Donaldson, Willis Make First Speeches This Week

Last week found J. L. Donaldson, Democratic Nominee for Governor, on the first leg of a campaign tour that is expected to carry him through all nine congressional districts of the State before the election on November second.

At the formal opening of the democratic campaign in Madison, Ky., Donaldson outlined a definite program for the development and growth of Kentucky with particular stress being placed on plans to solve post war problems.

Speaking from the same platform with the Democratic candidate were Governor Ken Johnson, Senator Allen W. Barkley, and Thomas R. Underwood, Chairman of the Democratic Central and Executive Committee. Charles G. Franklin, Democratic State Campaign Chairman, presiding.

All Democratic nominees on the State ticket were introduced, as were a number of other party leaders. The program was broadcast.

(Continued on Page 3)

Light Eagle Quint To Face Tough Card This Coming Season

Basketball practice starts Monday at Morehead State Teachers college, said Coach Len Miller here today. He announced the names of his squad for the coming year—and revealed that they were all freshmen, except two returning veterans. They are last year's out-of-the-player, Sam Brand, Paintedville, who is a junior, and Sophomore Warren Cooper, Brooksville.

The freshmen already enrolled at Morehead college include: Carpenter, Oliver Hill; Foster, Calhoun, Hindman; M. C. Coger and Norman Baker, Hazard; Melvin Otten, Dayton; Tommy Hadden, and Harold Holbrook, Morehead; Conrad Combs, Hindman, and one out-of-the-player, Sonny Webb, Bluefield, W. Va. The Morehead Eagles face a hard schedule this season, playing possibly the University of Cincinnati, St. Xavier of Cincinnati, Western, Murray, Berea, and Miami University of Oxford, Ohio.

Clearfield School Will Have Pie Supper Friday

A pie supper will be held at the Clearfield school house on Friday, evening, October 1, at 8 p. m. The evening's entertainment will feature in addition to the pie supper, a beauty contest, and a game contest, a guess pie contest, a country store and string music. Everyone is invited to attend, and the profits of Morehead and the business concerns are especially urged to come to Clearfield that night.

Arrangements for the pie supper are under the supervision of Luther Bradley, principal of the Clearfield School.

County Still Short Surgical Dressings On Red Cross Quota

Volunteers Needed Badly By Garmet Production Division

Now that the coming season is nearly over, it is time for more women to get back into Red Cross production work. A large shipment of garments due to be finished last June is still not complete. Although several organizations and many individuals of the nation must be summer activities have interfered and there is an urgent need for more volunteers.

The latest word from headquarters is that from now on, chapters of the Red Cross must be able to supply the need for surgical dressings per month. This means that women's hands are needed, and needed promptly.

For the garment production program, volunteers should see Mrs. Grace Ford, who has the key to the sewing room on Main Street. Anyone who needs the key may call for it at the Rowan County News. Some garments have been cut out by the women of various organizations and are ready to be sewed; others are still in the hands of the women.

Other communities than Morehead have an active part in the garment production program. The War Relocation Authority has been sewing for the Red Cross. Mrs. Johnny Jones of Bluestone has been assisting the work for that neighborhood.

The Winchester chapter recently ran out of yarn and has been doing some knitting on the Rowan quota; but knitting is still available here for women who prefer this kind of work.

(Continued on Page 3)

"Foods In Wartime" Course Offered At Morehead College

Designed especially for homemakers is a new course at Morehead State Teachers College this fall. The Home Economics Department will offer "Foods in Wartime," (H.E. 190), a course which deals with food rationing, problems, methods of food preservation, preparation of rationed and alternative foods, nutrition, and similar problems that face us all during wartime.

For convenience the class has been scheduled for the evening hours, to meet from 6:30 to 9:00 p. m. on Monday and Wednesday. For those who are eligible for, and want college credit, the course will carry four credit hours. Others may enroll in the course as special students and receive credit as such.

The first class meeting will be Monday, October 4th, in Science Hall 414.

Rev. Walter Williams To Be Guest Speaker At Church of Nazarene

The Rev. Walter Williams, evangelist from Olive Hill, Kentucky, will be the guest speaker at the Sunday Morning Worship Service at the Church of Nazarene, Sunday, October 3. The service begins at 11:00 o'clock. The Church is located at Hayes Crossing on U.S. 60. The entire public is invited to attend this service.

Ky. War Fund Aids Ky. War Prisoners



Captured at Batan and Corregidor, Kentucky boys have been identified in this group of war prisoners held by the Japanese. War Prisoners Aid, W. M. C. A., supported by the National War Fund of which the Kentucky War Fund is a part, supplies captives with books, games, athletic equipment.

Don Claypool Graduated From Army Air School

Sergeant Don P. Claypool, son of Mrs. Naomi Claypool of this city, has completed training and has been graduated from the Chautauque, Illinois, school of the Army Air Forces Training Command.

While attending this Army Air Forces Training Command school, he received instruction in the Weather Forecaster Course, and vital to the maintenance of our country's fighting planes.

Rowan County Bond Drive Short Of Goal By \$40,000

Despite the fact that approximately 3,000 people attended the dedication of the service roll and bond rally on the lawn of the Courthouse Saturday, only \$25,000 worth of bonds were sold. "We are still \$40,000 short of our goal," said the chairman of the Third War Loan Drive, President W. H. Vaughan.

"In addition to the number of bonds sold for rides in the jeep this Saturday, we are going to have to dig deeper into our pockets. We are last of this month before we can reach our quota of \$250,000 for Rowan County," Pres. Vaughan stressed.

Saturday's program included a parade by the Navy students of the Morehead Naval Training School, rides in the jeep for those who purchased bonds, music by the college band, display of military equipment, and addresses by both servicemen and civilians. Professor G. C. Banks of Morehead college and County Attorney Lester Haggie both delivered brief addresses. The three servicemen who spoke to the group were Lt. Commander George Walker, of the Morehead Naval school; Roy Balderidge, of the Lexington Signal Depot, and Lt. Theodore Tate, former Morehead college student who is now ranked as one of Kentucky's great war heroes.

Community Market Enjoys Good Year

The Morehead Community Market, sponsored by the Board of Trade, announced that they have just completed a successful season, and that over \$360,000 worth of vegetables changed hands during the eight months of the year. The market operated, this was the first Market of its kind to operate in the state.

Farmers are well pleased with the prices they received and the only criticism the buyers had was that they could not find enough vegetables. Mrs. Rice has agreed to accept orders for vegetables at the Cannery and producers who have a surplus of vegetables can take them to the Cannery.

Mrs. Rice has just announced that it is not necessary to make an appointment to can at the Cannery and that it will be open for canning on Saturday, starting September 16, for three consecutive weeks. People who wish to can meat or vegetables should plan to get them canned within the next week. The Cannery will be open only by appointment.

Big Crowd Expected To Attend Cattle Show And Harvest Festival

With the increased interest in the Cattle Show and Harvest Festival the Rowan County Farmers Club expects a big increase in the number of cattle shown and in the number of farm products entered. Farm families throughout the county are already selecting their best products for the Show. The purpose of the Cattle Show and Festival is to encourage the production of meat and field crops so vitally needed. The Live-At-Home display is expected to be the most interesting. The Agricultural Extension Service through our local representative, the County Agent, plans a demonstration on dehydrating foods.

Rowan Co. Doctors Voice Disapproval Of New Legislation

On Record Against Wagner-Murray-Dingell Bill

The Rowan County Medical Society, an organization of the medical profession in this county, went on record at a special meeting here September 1 as being strongly opposed to the proposed Wagner-Murray-Dingell Bill, now pending in Congress.

The proposed legislation—Senate Bill 1181 and House of Representatives Bill 2861—is referred to generally as embodying an Americanized Beveridge plan, but Dr. Haggie, in his opinion, is a Senator Wagner, New York, simply as a basis for legislative study and consideration. The bill was introduced in the Senate by Sen. Wagner, for himself and Senator Murray, Montana, and in the House of Representatives by Rep. Dingell, Michigan, previously to create a unified National Social Insurance System. The Senate Bill is pending in the Senate Committee on Finance and in the House of Representatives, the House Bill is in the Committee of Ways and Means.

The system proposed to be created would be financed in general from a trust fund established by 6 per cent employee and a 6 per cent employer contribution on all wages and salaries, up to the first \$3,000 per year, paid or received before December 31, 1943. Included in this proposed system will be a system of public employment offices, increased old age and survivors insurance, temporary disability insurance benefits, protection to individuals in the military service, increased unemployment insurance benefits under a federalized unemployment system, maternity benefits, medical and hospitalization insurance benefits, a broadening of the basis of the existing social security program to embrace the 15,000,000 of those excluded, such as farm workers and domestic servants, employees of nonprofit institutions, independent farmers, members of the professions and other self-employed individuals and a unified public assistance program.

(Continued on Page 3)

Red Cross May Not Originate Requests For Army Releases

Local Chairman Clears Up Current Misunderstanding

The Red Cross has no authority to obtain the discharge of a soldier or sailor from the armed services, according to H. C. Haggan, Chairman of the Rowan County chapter.

Newspaper stories of the discharge of agricultural workers have been misinterpreted, Mr. Haggan says, so that some people who are needed to maintain the farm or to support dependents have thought that the Red Cross or the County Agricultural Agent could originate the case.

"To clear up any possible misunderstanding, Mr. Haggan states that the necessary procedure in any such case is as follows: The request for discharge must be made by the service man himself and must be addressed to his commanding officer. It is then supported by affidavits from several disinterested persons in his home community not his relatives, certifying that he is essential to the community for the support of dependents. If a father or mother resides on the place is incapacitated, there must also be submitted a medical certificate of his disability. To prove that the service man's work is essential to the productivity of the farm must be analyzed in terms of "farm production units," of which there must be at least 16 units, or the productivity of the farm must be analyzed in terms of "farm production units," of which there must be at least 16 units, or the productivity of the farm must be analyzed in terms of "farm production units," of which there must be at least 16 units.

BOY SCOUTS

There will be an important meeting of the Committee on Boy Scouts in the office of the County Superintendent of Schools, at 7:30 Friday evening, October 31. Items scheduled for discussion include troop expansion, operating committee reports, membership expansion, Scoutmaster training courses, troop rally and advancement.

Mr. Allen S. Ashby, new District Executive Officer, will be present at the meeting. This year in scouting has been realized that the Boy Scouts in this district have been doing more and more achievements.

GIRL SCOUTS

The Brownies and Intermediates of the Girl Scout organization will hold their first meeting of the current season at Breckinridge Training School, Saturday, October 2, at 1:30 p. m. The Brownies will meet the audience in the demonstration room. The first meeting at the home of Martha Lee Pennebaker, Tuesday evening, October 5, at 7:15.

Water Ration Cuts Daily Consumption By 100,000 Gallons

City Officials Complimented By Actuarial Bureau

Since water rationing went into effect for users of the City water supply here last week, the water commissioner reports a decrease in consumption of approximately 100,000 gallons of water daily. Citizens have been cooperating wholeheartedly since they have realized the seriousness of the situation, according to City officials, with no instance of excessive consumption having been reported to date.

The Kentucky Actuarial Bureau (Fire Division) of Louisville has complimented the Mayor and the City officials on the efficient handling of the situation, with regard to maintaining a sufficient reserve for fire protection in the city. A letter addressed to the Mayor complimented the Mayor, Mayor Hon. N. E. Kennard, Mayor City of Morehead, Kentucky.

Our branch Manager has reported to us that due to the long period of drought, the source of supply from Triplett Creek is reduced that it was necessary to conserve the available supply by daily rationing to each household.

We realize that all of the necessary precautions to conserve the water supply for fire protection are being taken and we feel confident that you have the situation well in hand. With the three hundred thousand gallons of water in the elevated storage tank reserved for fire protection and from two to three million gallons of water still available in the creek, we feel that there is no particular reason for concern in regard to the fire protection of your city, as with fall weather immediate action can be taken to conserve the water supply in Triplett Creek fully replenished.

(Continued on Page Three)

State Bond Sales Reach \$3 Millions; Goal Is 126 Millions

Bond sales for the fifty-six eastern Kentucky counties aggregated \$2,761,863 as of September 25, Third War Loan Drive Executive Manager A. A. Hines of the Ashland district office said today.

Hines said that the state has only sales officially reported at the Cleveland Federal Reserve Bank, and that unreported sales would bring the total to approximately \$4,500,000.

Kentucky bond purchases have surpassed \$85,000,000 of the \$100,000,000 goal. Hines reported. Sales to individuals were announced at \$35,000,000, or 62 per cent of the quota for such buyers. Corporations have purchased \$48,000,000 worth of securities, approximately 70 per cent of the quota.

(Continued on Page 3)



THE MOREHEAD INDEPENDENT

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Political Announcements

DEMOCRATIC NOMINEES

For State Senator

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For Commonwealth's Attorney

REID PREWITT

For R-representative

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THE MOREHEAD (KY.) INDEPENDENT

find needed rest and relaxation in homes and centers operated by the United Seamen's Service in cooperation with the War Shipping Administration in ports in two hemispheres of the world.

More than 6,000,000 men are in the "barbed wire" camps, prisoners of war, who need more than the established prison regime if their spirit is to be maintained for peacetime usefulness.

Scattered all over the world are 30,000,000 refugees from Axis territories, needing friendly help in their efforts to re-establish themselves.

Between 5,000,000 and 7,000,000 Chinese people are facing starvation.

Of the Greek children born since 1940, less than one in twenty is alive today due to starvation conditions.

Approximately 40,000,000 Russians have had to evacuate their homes.

More than 2,000 child-victims of the war have been evacuated to this country for care and protection, and hundreds of others await the miracle of rescue.

One out of every five homes in Britain has been ruined or damaged by air raids.

In China 2,000,000 children have been orphaned and left homeless.

Thousands of women war victims, internees, evacuees and refugees need assistance.

4-H Girls Restyle Old Garments To Save New Material

Patching, Dyeing, Redesigning Discarded Clothes

Up to September 15, more than a half million 4-H Clothing Club girls in Kentucky and 42 other states have answered the nation's call to "make and mend for victory in 1943." It is estimated that these teen-age rural girls—who are participating in the current National 4-H Clothing Achievement Activity conducted by the Extension Service—will save for military purposes vitally needed new cloth and labor that otherwise would be used in making several hundred thousand civilian articles of wearing apparel.

The 4-H seamstresses will effect this saving by making over or mending their family's old garments, transforming them into up-to-date creations by redesigning, adding new notes of accent, dyeing a different color, and other tricks in altering and restyling. Also, worn or torn clothes are being patched to do for the duration. No garment is being altered unless its fabric, color and style are considered adaptable to desired changes.

The girls also carefully plan their entire wardrobe, making up such new garments as needed by skillful sewing and tailoring, and by using crocheted, knitted or other needlecraft work. In addition to their home activities in this field, participants are encouraged to serve organizations in their community that are carrying on civilian or military clothing projects.

To promote best efforts in this activity, county winners will receive honor medals, and each state champion will be given an all-expense trip to the 22nd National 4-H Club Congress, Chicago, Nov. 28-Dec. 1, provided by the Spool Cotton Company's Educational Bureau. Twelve college scholarships of \$200 each also will be presented to a blue award group comprising two winners from each of the four extension sections, and four at large. Full details are obtainable from county extension agents.

Wakefield Solicits Public Aid In Game Law Enforcement

Urges Citizens To Report All Violations Immediately

A statewide appeal to sportsmen and all local peace officers to assist in enforcement of the state game and fish laws was made this week by S. A. Wakefield, Director of the Division of Game and Fish. Pointing out that the Division's warred force is very small—and hopelessly inadequate for proper patrolling of all game and fish areas in the state—Wakefield stated that there was no hope for increase in personnel until after the war has ended and that efficiency in enforcement would be brought about only by cooperation of those named.

Attention of law enforcement officers of all kinds and sportsmen and farmers alike are called to Section 1894D-22, Kentucky Statutes, which provides that "The County Attorney, the Sheriff and their deputies, the Constables and their deputies, and all other peace officers, are hereby required and it is made their duty to enforce the provisions of the Game and Fish Laws."

Basing his appeal on this section of the law, Wakefield requested that all peace officers cooperate to the utmost in protecting Ken-

tucky's game and fish against the illegally-operating hunter and angler during this war emergency.

Wakefield requested the sportsmen to aid by informing their local peace officers as soon as possible of any game law violations they might themselves, see. If the sportsmen will co-operate in this manner, it will mean that many offenders could be taken into custody within a few hours instead of going "scot-free" because one of the few Conservation Officers might be working elsewhere and not be available in that particular locality.

Outlook For Fall Fishing Is Good

Fall fishing in the running streams of Kentucky should be good after the general downpour of rain throughout the state during the past few days which would tend to fill streams and freshen the water.

A number of good strings of large-mouth bass have already been caught from the Kentucky river near Frankfort and one 5-pound large-mouth bass was taken from Benson Creek near town on a plug. Streams are getting in splendid shape for plug and spinner fishing. A Mr. Puckett proved a resourful fisherman this week. Near Frankfort while angling in the Kentucky river, by taking a small squaller cat a Negro fisherman had caught a few minutes before, trimming the fins from it and impaling it upon two bass hooks, the combination netting him the biggest largemouth bass heard of in this vicinity—a 12-pounder. The catch was made from a rock ledge opposite Big Eddy, 3 miles above Frankfort on the Kentucky river.

Christmas packages may be mailed to American Army, Navy, Guard and Marine servicemen without presentation of a request from September 15 to October 15. Packages will be accepted for mailing only within the present limitation of weight and size—five pounds in weight, fifteen inches in length and thirty-six

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FRIDAY, OCTOBER 1 - 9:00 a.m. to 3:00 p.m. at the U. S. Employment Service office, Ashland, Kentucky

SATURDAY, OCTOBER 2 - City Hall, Olive Hill, Ky. 9:00 a.m. to 11:00 a.m. Court House, Morehead, Ky. 1:00 p.m. to 3:00 p.m.

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ABSOLUTE AUCTION

Of 441 Acre Farm And Personal Property Near Morehead, Kentucky

As agents for J. H. Skaggs, we are authorized by signed contract to sell his farm of 441 acres, located on North Fork of Triplett Creek, 3 miles from Morehead, only 1/4 mile off the Flemingsburg-Morehead Highway No. 32, on

Tuesday, Oct. 5 --- 10:00 a. m.

This farm has about 60 acres of real good bottom land and about 300 acres of flat land that could be cultivated with a tractor. It is well watered and has hundreds of good locust posts and some timber. The farm will be offered for sale in four tracts and then as a whole and the best bid or bids will be accepted.

TRACT ONE is the home place of about 35 acres, which is all good bottom land with a good gas well, which furnishes gas for the home and is leased for \$35.00 per year.

IMPROVEMENTS consist of a good stone house with 4 rooms and large attic, which would make two rooms. Has full basement and concrete front porch. Has barn, crib and hen house. The home has gas and water from a good well in the house.

This tract will make anyone a real home as every foot of it is extra good land.

TRACT TWO has 130 acres, 75 acres in cleared, flat land and the balance in woodland. Has a four-room house, 2 wells, small barn, crib and hen house.

TRACT THREE is the home of Jim H. Skaggs. It has 35 acres, 26 acres in good bottom land. Has new 5-room house and outbuildings.

TRACT FOUR has 240 acres all in woodland, 200 acres is flat land, has plenty of locust posts and a lot of timber. This tract has 3 good gas wells that are leased for \$105.00 per year.

PERSONAL PROPERTY includes 1 aged saddle horse, 4-year-old white face cow heavy springer, 3 good springer heifers, 1 yearling heifer, 50 nice hens, 20 fryers, 5 stacks of hay, 10 acres of corn in the shock, household items too numerous to mention. The personal property will be sold for cash but easy terms will be given on the farm.

Anyone wishing to get a good farm close to Morehead State Teachers College should take advantage of this excellent chance. Mr Skaggs is retiring from active farming on account of poor health.

For further information, see or call Virgil H. Wolfford, local agent at Morehead, or call or write to Ray Rowland, Winchester, Kentucky.

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Independent Want Ads Get Results!



From where I sit...

by Joe Marsh

At Jeb Crowell's the other day, we were havin' a glass of beer or two and talkin' about the kind of world there'd be when Peace came.

"Hear they'll have trans-Atlantic airplanes flyin' regular as taxi service," says Ed Carey. "Yep," says Will Frost, "and television and plastic cars and air-conditioned homes and super-duper highways."

Finally, Doc Mitchell chimes in. "You know," he says, "we're talkin' about the future in terms

of luxuries—like air-conditioned houses and television.

"But what really will shape tomorrow's world is what goes on in men's own hearts... like tolerance and understanding."

And from where I sit, Doc's right. Whether it's tolerance of another's politics or respect for a neighbor's right to enjoy a glass of beer occasionally, tolerance is a mighty good foundation for a peacetime world.

Joe Marsh

© 1943, BREWING INDUSTRY FOUNDATION - KENTUCKY COMMITTEE
BARRY T. FRANK, State Director, 1233 NORTON BLVD., LOUISVILLE

Doctors Voice—

(Continued From Page 1)

However, the local medical society, being unanimously in agreement with the American Medical Association, point out the vicious practices that would inevitably be made possible under the legislation in its present form. They point out the following malpractices possible if such legislation should become law:

1. It would place doctors under political control and provide for the mass of the people physicians who are politically amenable rather than those with superior wisdom and skills. This would be possible because the Surgeon General of the United States Public Health Service would be made a virtual "gauleiter" of American medicine, and medical administrators appointed under the provisions of the legislation could wield political control over the profession that would be "in fact, the apex of bureaucratic control of medical service."

2. Under the legislation, certain persons would be appointed to receive free medical training at government expense. It is pointed out that these appointments, could then be handled like other political patronage so that deserving party members could have their sons trained free of charge.

3. In America, political classes are commonly subject to the influence of political parties, in seeking emoluments and avoiding burdens, unless one takes the rare case of the unusually elevated individual. The system, as it would work, does not raise personal ideals. Doctors without high personal ideals are a menace, both to the patient and to the public. And incidentally, it is pointed out, a lot of useful confidential information could be picked up by the "politically inclined members" that would help the party to stay in office.

These are but a few of the points of view advanced by American medical men, and tend to prove how far from perfect is the measure now pending.

The meeting of the Rowan County group was an attended by all members, and an election of officers held at the meeting resulted in the unanimous reelection of Dr. T. A. E. Evans as president of the society. Dr. I. M. Garred was unanimously elected secretary of the organization.

Dr. Garred was named delegate to the meeting of the Kentucky Medical Society, to be held October 4-5-6. Dr. Evans was named alternate delegate.

Water Ration ---

(Continued From Page 1)

with the situation and from the reports that we have received, we are very much pleased with the manner in which the emergency was controlled. We can only say that we should appreciate it if you will notify us should the situation become more serious and, in the meantime, if we can be of any service to you in this connection, we hope that you will feel free to call upon us.

G. H. PARKER, Manager

Army Releases ---

(Continued From Page 1)

Agent. But Mr. Hagga emphasized that the Red Cross never originates the request and is forbidden to do so. A request from the Red Cross for a soldier's discharge would be a violation of national Red Cross regulations and of agreements with the military, and would not be listened to. Even if a case has been investigated and the local Red Cross has recommended discharge, the decision still rests with the military authorities. In commenting on the fact that some Rowan County requests have been denied, Mr. Hagga suggested that in some cases the soldier's pay allotment may be considered as useful to his family as his work on the farm would be; or preference may have been given to requests from regions where the same number of man hours of work would produce a larger quantity of food.

Spectacular and essential to victory as is the airplane, and useful as is the service of the motor truck, the basic mass transportation of this war is being supplied by ships on the seas and trains on the tracks.

Church Calendar

Baptist

Rev. B. H. Kazee, Pastor

9:45 a.m. Sunday School
10:45 a.m. Morning Worship
7:30 p.m. Evening Worship
7:30 p.m. (Wed.) Mid-Week Service

Church of God

Rev. Ramah Johnson, Pastor

9:45 a.m. Sunday School
10:45 a.m. Morning Worship
6:30 p.m. Christian Crusader
7:30 p.m. Evening Worship
7:30 p.m. Wednesday Mid-Week Service

Christian

Rev. A. L. Landolt, Pastor

9:45 a.m. Sunday School
10:45 a.m. Morning Worship
6:15 p.m. Young People's Group
7:30 p.m. Wednesday Mid-Week Service

Methodist

Rev. C. L. Cooper, Pastor

9:45 a.m. Sunday School
10:45 a.m. Morning Worship
5:15 p.m. Evening Vespers
6:15 p.m. Youth Fellowship

Catholic

Father John Danz, Priest

11:00 a.m. Mass

Episcopal

Rev. J. A. Cooper, Vicar

7:00 p.m. Evening Worship

Surgical Dressing--

(Continued From Page 1)

Methodist churches.

Mrs. Alice Palmer Morris, in charge of the production of surgical dressings, announces that the work center in the college Science Building is still open every afternoon and evening except Saturday.

The National Red Cross has made available a service pin as a recognition for women who have given 150 hours or more of work on the production of either garments or bandages. It is planned a little later to award these pins to those local women who have earned them.

NOMINEES ---

(Continued From Page 1)

the opening speech of Judge Simon S. Willis, Republican nominee for Governor.

At the mass meeting at the Montgomery county courthouse, Judge Willis outlined his platform, and all other nominees for state offices were introduced from the speakers' platform.

Crackerbarrel ---

(Continued From Page 1)

will be grown up and he will wonder, but will not understand what has happened. Yet I will know

and I will not be able to explain to him that it has been another war, another terrible thing.

Awards For Canning Given State Youths

Kentucky girl and boy farmers participating in the scholarship program of the National Junior Vegetable Growers Association are eligible to compete for 4 awards totaling \$100, to be given for outstanding achievement in vegetable canning. It was announced today by Professor Grant B. Snyder of Massachusetts State College, Amherst, Mass., advisory chairman of the association.

These awards of \$25.00 each from a fund provided for the association by the Great Atlantic &

Pacific Tea Company should be of particular interest to the much greater number of farm girls working in the program this year." Snyder said, "as almost all of them file canning a part of their harvest."

Boy members as well as girls are being encouraged to create the "extra stockpile of home-canned food" recommended by the Secretary of Agriculture, so as to release more of the commercially-canned produce for war needs.

Prizes will be based upon quantity and quality of vegetables canned this year, and are in addition to the regular scholarship awards of the farm production and marketing program.

Take time to look around—it is too short a day to be selfish.

YOUR BABY TODAY
AN ADULT
TOMORROW!



YOUR young son or daughter will be a part of a better world you are helping to build for tomorrow. They will succeed or fail according to their education and ability. Wise parents are providing now to assure for their children a secure place in tomorrow's world.

You can do likewise with Jefferson Standard's "Educational Plan" and spread the cost by making small deposits while your child is still young. Your Jefferson Standard representative will be glad to come by and talk with you and your wife about it. There is no obligation whatsoever.

L. E. BLAIR

MOREHEAD, KENTUCKY

JEFFERSON STANDARD
LIFE INSURANCE COMPANY
Blair, Inc. President, GREENSBORO, NORTH CAROLINA

PUT KITCHEN FATS TO WORK

With fats and oils rationed, America's housewives have a valuable source of cooking fats in meat drippings, fat trimmings from uncooked meat, cured pork rinds, and fat skimmings from soups and stews. They can be saved and used for baking, frying, and seasoning.

HOW TO RENDER FAT

1. Trim excess fat from all uncooked meat and keep in refrigerator until ready to render.
2. Chop fine or grind.
3. Render in double boiler.
4. Strain through cloth.
5. Cool to room temperature.
6. Cover tightly and store in refrigerator. (May be mixed with other rendered fat or drippings which have been strained.)
7. Use for baking, frying, and seasoning.

TYPICAL RECIPES USING SALVAGED KITCHEN FATS

PIE CRUST		BAKING POWDER RECIPES	
2 cups flour	1/2 teaspoon salt	1 cup flour	1/2 teaspoon baking powder
1/2 cup drippings or rendered fat	1/2 to 1 tablespoon water	1/2 cup sugar	1/2 cup milk
1/2 cup cold water		1/2 cup butter or margarine	1/2 cup milk
Mix flour, measure, add salt and all eggs. Cut in cold fat until pieces are about size of peas. Add water, mix into a ball, rolling quickly and evenly against the side of a bowl, making quickly and evenly against the side of a bowl. Roll before rolling. This makes enough pastry for a 9-inch pie. Roll the dough to about one-eighth inch in thickness.		GINGER COOKIES	
4 tablespoons rendered fat or 1/2 cup solid fat		2 cups flour	2 cups brown sugar
1 cup sugar		1/2 cup milk	1/2 cup butter or margarine
1 egg		1/2 cup baking powder	1/2 cup salt
1/2 cup cold water		1/2 cup dark or molasses	
Put all ingredients in a bowl and beat with a rotary beater. Butter should be kept cool and smooth. Pour into deep layer pan and cover evenly with the following mixture: 1/2 cup finely sweetened coconut or macadamia and 1/2 cup finely chopped nuts. Bake in a slow oven (350° F.) for 15 to 20 minutes.		GINGER COOKIES	
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Put all ingredients in a bowl and beat with a rotary beater. Butter should be kept cool and smooth. Pour into deep layer pan and cover evenly with the following mixture: 1/2 cup finely sweetened coconut or macadamia and 1/2 cup finely chopped nuts. Bake in a slow oven (350° F.) for 15 to 20 minutes.		GINGER COOKIES	
2 cups flour		2 cups brown sugar	1/2 cup salt
1/2 cup drippings or rendered fat		1/2 cup milk	1/2 cup butter or margarine
1/2 cup cold water		1/2 cup baking powder	1/2 cup salt
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Society News

Rev. A. E. Landolt spent Tuesday in Lexington on business.

Mr. and Mrs. Bill Allen are visiting her brother in Wisconsin.

Wathen Gullett, of Louisville, visited his family here last week-end.

Mr. and Mrs. Ralph Holbrook were visitors in Morehead last week.

Miss Mary Ella Lippin and Mrs. Dick Hunt spent Saturday in Lexington.

Miss May Carter, of Logan, W. Va., was the guest of her family last week-end.

Verna Christian, of Fort Wayne, Indiana, is spending this week with her family.

Chief Joe Emmertine, of Crane, Indiana, spent the week-end with Mrs. Emmertine.

Lieutenant Charles Thomas, of Camp Crowder, Mo., was a visitor in Morehead Monday.

Miss Mary Frank Wiley is visiting in Chicago this week with Miss Margaret Penix.

Mr. and Mrs. L. D. Bellamy visited Mrs. Alma Bellamy, of West Liberty, last week-end.

Mrs. E. L. Shannon, Mrs. W. I. Ingham and Mrs. O. P. Carr spent Monday in Mt. Sterling.

Haldeman Church of the Nazarene (Hayes Crossing on U. S. 60)

REV. ELVA COLLINS, Pastor

Sunday School 10:00 A.M.

Miss Lacy Kegley, Supt.

Morning Worship 11:00 A.M.

Y.P.S. 7:30 P.M.

Miss Dorothy Bowen, Pres.

Evening Service 7:30 P.M.

Regular Prayer Meeting, Wednesday Evening 7:30 P.M.

Young People's Prayer Meeting, Friday Evening 7:30 P.M.

You are heartily invited to attend these services.

HELP WANTED

The Department of Welfare wants FIELD WORKERS in Ballard, Bell, Breathitt, Campbell, Clay, Fulton, Harlan, Jackson, Jefferson, Kenton, Knox, Marion, Monroe, Muhlenberg, Pike, Rowan, Whitley; CHILD WELFARE WORKERS in Barren, Christian, Harlan, Rowan; STENOGRAPHERS in Franklin, Louisville, Mayfield, Morehead, Paducah, Pike, Rowan, and Wayne.

OTHER VACANCIES WILL OCCUR.

See County School Superintendent or write Personnel Examination Supervisor, Frankfort, Kentucky.

Mr. and Mrs. Cal Sexton, of Ashland, were guests of Mrs. J. A. Allen, last week-end.

Mrs. Grover C. Boden, of Louisville, is the guest of Mr. and Mrs. Len Miller this week.

Mrs. Jack Cecil and Miss Lydia Marie Caudill were shopping in Huntington last Thursday.

Mrs. Patricia Caudill has returned to Columbus, Ohio, to enroll in Ohio State University.

Pte. Clinton Johnson returned Tuesday from several days' furlough here to Colorado Springs.

Mr. and Mrs. Frank Blair of Cleveland, Ohio, are visiting friends and relatives in Morehead.

Mrs. Riezi Jennings is moving to Lexington today to make her home while Mr. Jennings is in the Army.

Mrs. C. U. Waltz spent last week-end in Ashland to attend the funeral of her friend, Mrs. W. G. Sovine.

Mrs. R. D. Judd, who recently underwent an operation at the Good Samaritan Hospital, Lexington, is improving.

Mr. and Mrs. E. Lewis, of La Grange, Indiana, have returned home from a visit with Mr. and Mrs. Jack Helwig.

Foley Hayes, who is stationed with the Army Air Corps in Nashville, Tenn., spent last week-end with his family here.

Rev. and Mrs. A. E. Landolt and Mr. and Mrs. N. E. Kennard were dinner guests of Mr. and Mrs. Fred Blair Monday evening.

Mr. Harry Goldberg spent three days this week in Cincinnati and Chicago buying goods for the Chicago Department Store.

Mrs. Ed. Williams, Mrs. Mayme Wiley, Mrs. A. F. Ellington and Miss Elizabeth Nickell were shopping in Lexington Saturday.

Lieutenant Wellington Cochrane of Army Signal Corps, Lexington, and Mrs. Cochrane were guests of Mr. and Mrs. W. C. Wineland last week-end.

Mr. and Mrs. Creed Patrick, of

Muncie, Indiana, spent several days this week with Mr. and Mrs. M. C. Crowley and Mr. and Mrs. Oscar Patrick.

Lieutenant Chester Kelly, of Floyd Bennett Field, N.Y., piloted a plane over Morehead last Thursday. Chester is the son of Mr. and Mrs. John Kelly.

Miss Norma Powers, of Logan, W. Va., and Miss Katharine Powers, of Olive Hill, were guests of their parents, Mr. and Mrs. J. H. Powers, last week-end.

Mr. and Mrs. J. P. Wendell moved Monday to the John Barber property on Flemingsburg Road. They occupied previously the Hurt home on Wilson Avenue.

Mrs. V. E. Beuhning and niece, Mrs. Ida Taylor, of Huntington, W. Va., were guests of Mrs. Beuhning's sister, Mrs. S. E. Waugh, last Wednesday and Thursday.

Messrs. Franklin and Charles Blair returned Saturday from several days' visit with their sisters, Misses Catharine and Elizabeth Blair, of Washington, D. C.

Mr. and Mrs. Pickett Motley and children, of Charleston, Illinois, spent Monday night at the home of Mr. and Mrs. O. P. Carr.

Miss Joyce Wolford returned Sunday from a visit with friends in Waynesboro, Virginia. Miss Wolford accompanied her home for a few days' visit.

Eugene Barker and Tommy Powers visited at the home of Howard Horton, of Lexington, last week-end, and spent Monday and Tuesday in Louisville with friends.

Lieutenant J. Warren Blair returned Tuesday to Cudahy, Wis., visiting his parents, Mr. and Mrs. L. E. Blair, and his wife, Mrs. J. Warren Blair, of Ashland.

Misses Frances Penix, Barbara Hogge, Vivian Flood and Jean Fielding had a surprise party for Miss Peggy Reynolds on Friday evening at Miss Reynolds' home on the Flemingsburg Road.

Lieutenant Mary Jane Puckett left Tuesday for Miami, Florida, from several days' furlough at the home of Mr. Howard Lewis. Lieutenant Puckett was formerly stationed in South Hadley, N. J.

Seaman Bobby Hogge, of Lakehurst, N. J., is spending several days' furlough with his parents, Mr. and Mrs. Lester Hogge. Bobby is being transferred to Campain, Illinois, at the end of his furlough.

Mrs. Len Miller entertained her bridge club Tuesday evening. Guests of the club were Mrs. Carl Oseland, Mrs. E. D. Blair, Mrs. John Milton and Mrs. G. C. Boden, of Louisville.

High score prize was awarded to Mrs. W. J. Sample, and second high score prize was given to Mrs. John Milton. Mrs. G. C. Boden

was the recipient of a beautiful guest prize.

Mrs. W. C. Wineland entertained with a luncheon bridge Tuesday, September 21, at her home on Lexington Avenue in honor of Mrs. Riezi Jennings. The guests were: Miss Mary Page Milton, Mrs. John Miller, Mrs. M. Ophelia Wilkes, Mrs. Len Miller, Mrs. W. H. Rice, Mrs. Paul Moore, Miss Gable and the guest of honor.

High score prize was awarded to Mrs. Len Miller, and a guest prize was presented to Mrs. Jennings.

CARR-REYNOLDS

Wedding vows were exchanged Saturday, September 18, at the Presbyterian Church in Vero Beach, Fla., by Miss Mabel Carr, of Morehead, and Aviation Cadet Paul J. Reynolds, also of Morehead, but now stationed at Victory Field. The double ring ceremony was performed by Rev. J. Albert Steele, pastor of the church. The Victory Field Cadets were guards of honor during the ceremony.

Music was provided by Cadet Charles Wilbanks, who sang "O Promise Me."

Attendants to the couple were Mrs. Reynolds, Leitham and Cadet R. E. Rikoff. Mrs. Leitham was dressed in a blue wool suit. She shouldered a corsage of roses.

The bride was attractive in a winter white sheer wool street length dress. She wore black accessories and carried a white Testament, topped with orchids.

The bride's mother wore a black crepe dress and a shoulder corsage of white gardenias.

Following the ceremony a reception was held at the home of Mrs. O. D. Bouldard, 2222 Mesquite Street, for approximately 20 friends of the couple. Punch and cake were served. The wedding cake was two-tiered and topped with a miniature bride and groom.

Mrs. Reynolds is a daughter of Mr. and Mrs. Otto Peratt, of Morehead, and the groom is a son of Mrs. James C. Clark, also of Morehead.

The Rowan County Chapter of the Future Farmers of America, chartered at the Ashland Building on September 7, our program got under way nicely under the direction of our new teacher, Mr. Charles Hughes, replacing our good friend, Mr. Wilson, who resigned in the summer.

The boys are now working on their project plans for the coming year. We are planning on carrying them out to a greater extent than was done last year, having less shop work to do.

The boys observe that the community Campaign has made great progress since we left the building in May. This gives us a sense of pride in having done our bit to get the Campaign established.

One of the highlights of our Fall Program will be the participation in the Fall Harvest Festival on October 14. We are hoping to be well represented with a good booth and a good membership.

So our chapter continues to prosper, not altered by the change of teachers, but launched on a road to success under our new teacher's leadership.

The following boys entered in Agriculture Class this year: Elwood Baumgardner, Ralph Beaudry, Claude Brown, Charles Caudill, Clarence Caudill, Harold Caudill, Glen Crum, Glen Curtis, Euan Dalton, Clyde Day, Jack Elliott, Edward Harris, Fred Hogge, Jack Hogge, Harry Igo, Sterling Johnson, Dennis Kidd, Elmer Kinney, Ray Lambert, Richard Maxey, Harry McKinney, Ralph Rob-

erts, James Robinson, Walt Stevens, Dan Thompson, Leo Ward.

The hunters were reminded that the dove season closes on Friday, October 15, by S. A. Wakefield, Director of the Division of Game and Fish.

Reports of hunters indicate that the hunting of doves thus far has been about average. The weather is driving them south and prospect for continued good shooting through the 15th of October are becoming less bright.

Wakefield also calls attention to the fact that Doves, Ducks, Geese, and all other migratory birds may be hunted from ONE-HALF HOUR BEFORE SUNRISE UNTIL SUNSET.

Rationing At A Glance

Processed Foods
Blue stamps U, V and W good through October 20.

Meats, Cheese, Butter, Fats, Canned Fish, Canned Milk
Red stamp X, Y and Z. Book 2 and brown stamps A and B in Book 3 good through October 2.

Brown stamps C good September 26, D October 10, F October 17, all expire October 30.

Sugar
Stamp 14 in Book 1 good for 5 pounds through November 1. Stamp 15 and 16 good for 5 pounds of cane sugar each; apply at board of additional as needed up to maximum of 15 pounds per person.

Shoes
Stamp 18-Book 1-No expiration date.

Gasoline
Stamp 4-A good for 3 gallons September 22 through September 21. B and C stamps good for 3 gallons until used.

Tires
Next inspection due: A Book vehicles by September 30; B's by October 31; C's by November 30; commercial vehicles every six months or every 5,000 miles, whichever is first.

Fuel Oil
Period 5 coupon good for 11 gallons in Zones A and B and for 10 gallons in Zone C, through September 30. Period 1 coupon in book good for 10 gallons in all Zones through January 4, 1944.

Stoves
Certificates to purchase most heating or cooking stoves that burn coal, wood, oil or gas must now be obtained from local board.

Youths Volunteer To Help Save Maine Potatoes

During the past two weeks 35 Rowan County boys and girls volunteered to help the Maine potato farmers harvest the crop before the freezes come. The average acre of potatoes in Maine

is 1.5 acres. The boys are now working on their project plans for the coming year. We are planning on carrying them out to a greater extent than was done last year, having less shop work to do.

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WANTED TO BUY
LAWSON GAS HEATROLA, will heat 6 or 8 rooms, perfect condition. See Mrs. D. Simms at 309 Union Avenue.

FOR SALE
6-FOOT GENERAL ELECTRIC REFRIG., new, good house and one month. See or call Claude Brown, at Brown Motor Co.

WANTED
MARRIED MAN, for steady farm work. Preferably a man with boy large enough to do farm work. Have good house and furnish cook and other things. Please write WALTER SPRADLIN, MOUNT STERLING, OHIO. 8-23-21

FOR SALE
IT IS DISHES, we have them. Just about 15,000 pieces, and more for the duration. The price is right. "We buy and sell everything." Hutchinson's Bargain Store, opposite C. & O. Passenger Depot, Morehead, Ky.

WANTED TO BUY
WILL BUY USED FURNITURE or anything you have to sell, will pay spot cash. Telephone 23, or see Roscoe Hutchinson at Hutchinson's Bargain Store.

FOR SALE
50-ACRE, fertile bottom land farm, facing U. S. 60, one mile west of Farmers, Kentucky, in Bath County. Splendid 9-room residence and all outbuildings. See H. B. Dameron, Farmers, Kentucky.

at Fort Thomas, Kentucky: To Infantry RTC, Camp Bladensburg, Fla.—Joseph V. Elam, Bluestone, Ky., William E. Sturges, Haldeman, Ky., Everett L. McRoberts, Cranston, Ky. To Medical RTC, Camp Barker, Louisville, Ky. To 154th Service Unit, Fort Benjamin Harrison, Indiana—Howard J. Perry, Jr., Morehead, Kentucky.

The mother of a young merchant marine who had just been reported lost at sea, telephoned into a radio station and offered to invest her son's \$7,000 life insurance in War Bonds if the program's listeners would raise twice that amount during a single broadcast period. When the announcer signed off, he had pledged for more than \$36,000 on his tally sheet.

Here's Where They Are

The following newly inducted personnel of the U. S. Army have been sent forward to the indicated stations from the Reception Center

There probably will never be a better time than RIGHT NOW to arrange a new Farm Loan, or to refinance an existing Loan, so if you are interested in a new Farm Loan, or in refinancing an existing mortgage, come in soon and let's talk it over.

We want the farmers in this territory to regard this Bank as their financial partner and we are ready and anxious to help them in every way we can.

BUY WAR BONDS HERE

THE CITIZENS BANK

MOREHEAD, KY.
Member Federal Deposit Insurance Corporation

ABSOLUTE AUCTION

Wholesale and Retail Feed and Seed Plant AND COAL YARD AT WINCHESTER, KENTUCKY

As agents for A. B. Mahan, we are authorized by signed contract, to sell at Absolute Auction his large Warehouse and Real Estate at 245 North Main Street, on

WEDNESDAY, OCTOBER 6

11:00 A. M. --- Rain or Shine

THE BUILDING is a two-story solid brick structure 100 x 150 feet, with a good galvanized roof; has a frost-proof concrete basement 75 x 100 feet. Has a side track on one side of the building with a long platform on which 4 cars can be unloaded at the same time; has a truck driveway and long platform on the other side for the loading and unloading of trucks, and a new Howe 20-ton platform scales on same side. The building has plenty of office space for any kind of wholesale and retail business, and has a good 2-ton electric elevator that serves both floors and basement.

THE LOT fronts on Main Street 175 feet, running back about 300 feet, with a large coal yard at the rear of the building and has a stone garage that will care for 3 trucks.

This building was constructed in 1916, and is built of heavy first class materials to carry heavy loads. The insurance rate is very low because of the type of construction and the nearest building being over 50 feet away. This is an extra good location for a seed, feed and coal business or a whole sale grocery business, or all combined, as it is on two state highways, Nos. 60 and 227, and has a side track for handling in carload lots. Winchester being the "Gateway City" from the Bluegrass to the Mountains, makes this an ideal location for this kind of business.

The above business is now a paying and going concern and is being sold on account of the declining health of Mr. Mahan, and will be sold on extra easy terms, and possession given to the purchaser, and will be fully equipped with elevator scales and office equipment.

For further information see Mr. Mahan, or call Ray Rowland.

A. B. MAHAN, Owner

ROWLAND AUCTION COMPANY

SELLING AGENTS WINCHESTER, KY.

IF YOUR NOSE 'CLOSES UP' TONIGHT

Here's mighty good news... if you have a "cold" or "flu" tonight and tomorrow, use Vicks Vapo-Rol up each nostril.

It (1) drives out mucus, (2) soothes irritation, (3) relieves transient nasal congestion, it brings more comfort, makes breathing easier, thus prevents many "cold" or "flu" attacks. Use in time. For directions in folder.

VICKS VAPOROL

F. & A. M.

Morehead Lodge No. 654

Meets Every Second Saturday and Every Fourth Thursday of Each Month

ALL MASONS WELCOME!

MILLS THEATRE

PHONE 140 MOREHEAD, KY.

Saturday, October 2 Double Feature

"Take Me Back To Oklahoma"

Tex Ritter

"Lure of the Islands"

Margie Hart

Sun. & Mon. October 3-4 "Destroyer"

Ed. G. Robinson - Marg. Chapman

Tues. & Wed. October 5-6 "Get Going"

Grace McDonald - Robert Paige

Thurs. & Fri. October 7-8 "Spotlight Scandals"

Billy Gilbert - Frank Fay

Protect Your Investment

Homes too, must be kept in fit condition for active duty. They are vital to the war effort. Safeguard your investment by timely maintenance and repairs. Due to progressive deterioration, the sooner the work is done the less it costs.

You need not part with your War Bonds to get the money needed. Consult us regarding a loan. We also make loans for the purchase of existing homes, for refinancing, and for permitted construction. Lowest rates, experienced counsel, and prompt service always. Let us know your needs.

BUY MORE WAR BONDS

PEOPLES BANK OF MOREHEAD

MOREHEAD, KENTUCKY

Member Federal Deposit Insurance Corporation